2027

NEW YEAR'S Brunch Menu

FRESHLY BAKED PASTRIES & BREADS

Assorted mini croissants, Danish pastries, and muffins
Artisan bread rolls with whipped butter and preserves
Bagels with cream cheese

COLD TABLE

Seasonal fresh fruit and berries
Cheese board with crackers
Charcuterie selection with cured meats, pickles, and mustards
Smoked salmon platter
Seafood display

SALADS

Baby greens with assorted dressings
Citrus beet salad with microgreens, pistachios, and whipped goat cheese
Butternut squash salad with rainbow kale, cranberries, and candied pecans

HOT BREAKFAST SELECTIONS

Eggs Benedictine
Bacon & Sausages
Golden Hash Browns
Belgian Waffles with Maple Syrup, Whipped Cream & Strawberry Sauce

OMELET STATION

Made-to-order omelets with a choice of ham, bacon, sausage, mushrooms, peppers, onions, spinach, tomatoes, and cheese

HOT ENTRÉES AND SIDES

Salmon Wellington with lemon-dill cream
Cheese ravioli with spinach rosé cream sauce
Potato gratin
Seasonal vegetables

CHEF'S CARVING STATION

Roast baron of beef with red wine jus and horseradish cream
Festive ham

DESSERTS

Chef's selection of cakes and pastries

BEVERAGES

Freshly brewed coffee and a selection of teas
Orange and cranberry juices

$85 per person

